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social plates

Notch Confit Chicken Wings 15

secret sauce, sriracha butter, sesame seeds, Notch ranch dip (GF)

Venison Dumplings 14

creamy scallop dashi, sweet corn, snow peas, house herbs

Crispy Sweet Potato Wontons 10

chili aioli, pomegranate syrup, house roasted and seasoned peanuts (V)

Crab Fritters 16

soy glaze, kewpie mayo, herbs, lump crab, bonito flakes

Tempura Shrimp 15

cucumber slaw, green apple broth, pickled pineapple

Chargrilled Eggplant 15

pork sausage, crispy garlic, caramelized onion, chili oil, seasoned yogurt (GF)(VG)(V)

Taro Spring Rolls 12

minced pork, taro root, shredded carrots, vermicelli noodle, bibb lettuce, sweet chili vinegar sauce

Salt & Peppa Calamari 15

hand cut calamari, smoked salt, garlic, ginger, kimchi lemon aioli

Watermelon Salsa 18

watermelon, pineapple, jalapeno, lime juice, cilantro, cinnamon sugar wonton chips

Notch Fondue 29

crispy marinated beef tips, yuzu shrimp, coconut milk, crudite, sourdough bread and cinnamon sugar wonton chips

Salmon & Tuna Tartare 20

avocado, nori, ginger ponzu, citrus, compressed watermelon salad, 60 min egg, smoke cedar

chips & dip

[serves 2 - 4 people]

bao buns

3 pieces

[also available as lettuce wraps]

Poke Baos 14

crispy buns, sweet soy marinated salmon & tuna, shoyu onion, mint & basil compressed watermelon, radish (GF)

Venison Baos 15

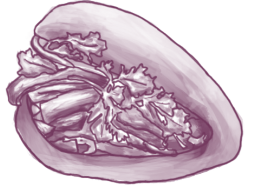
pickled ginger, sweet peppers, soy glaze (GF)

Pork Belly Baos 14

tamarind cucumbers, Notch hoisin, togarashi (GF)

Tempura Cod 13

togarashi, bacon aioli, shaved bok choy



hand helds

[add a side for \$4 | add crispy wontons chips for \$2]

Fish & Chips Wrap 15

crispy cod, house tartar, kimchi coleslaw, stuffed with malt vinegar fries

Notch House Burrito 16

basil fried rice, nam prik, peppers, onions, choice strip steak or crispy tofu, cheddar cheese

Crispy Chicken Sandwich 15

crispy chicken thigh, spicy cabbage slaw, red onion, harissa ketchup

choice of:

- Kfc (korean sticky garlic sauce)
- hbc (hot butter chicken)

Salmon Bacon Club 15 [crab meat +4]

seared salmon fillet, house cured bacon, green goddess mayo, LTO, brioche bun

Notch Smash Burger 13

[make it a double smash +5]

single 4 oz. smash patty, aged cheddar, caramelized onions, house-cured bacon, Notch ranch, lettuce, tomato, brioche bun

Wagyu Truffle Burger 18

Japanese 8 oz. wagyu & black truffle patty, avocado, sweet & sour truffle sauce, brioche bun

Corned Beef Sando 15

House corned beef brisket, sauerkraut, mayo pickle ketchup, house rye sourdough loaf, Notch fondue

salads & soup

Notch Salad 11

seasonal greens, yuzu vinaigrette, shaved carrot, poached pear, radish, cucumber, house roasted and seasoned peanuts (GF)(VG)(V)

House Spinach Salad 12

toasted almonds, pickled apple, cranberry emulsion, aged cheddar, miso vinaigrette

Summer Soup 11

seasonal vegetables, vermicelli woonsen noodles, house herbs, tamarind broth (GF)

[add chicken breast 8, strip steak 10, shrimp 9, tofu 6, pork belly 7, 60 min egg 3]

large format

dockside catch



Sesame Ginger Glazed Scallops 35

coconut fried rice, pineapple, green apples, carrot salad, sesame agrodulce, egg (GF)

Chef's Selection Market Price

Ask about our fresh catch and chef's preparation

Scottish Salmon 30 [add crab meat +8]

choice of:

- tamarind broth, bell pepper, sweet corn, roasted tomato, scallion, jasmine rice (GF)
- cilantro house green curry, roasted summer squash, water chestnuts, mustard greens, jasmine rice (GF)

sides 9

Hand Cut Fries (GF)(VG)(V)

choice of:

- salt & vinegar • salt & pepper

Shishito Peppers (GF)(VG)(V)

sea salt, herbs, lime

Fried Cauliflower (GF)(VG)(V)

sumac, herbs, saffron aioli

Scalloped Potatoes (GF)(VG)

shaved cheese, house herbs, sesame chimichurri, mornay sauce

Smashed Cucumbers (GF)(VG)(V)

mint, sesame, radish

Glazed Carrots (GF)(VG)

herbs, sesame miso butter

wok shop



Spring Ramen 24

seared scallops, tamarind broth, scallop dashi, sweet corn, bok choy, snap peas, crispy potato threads, 60 min egg, togarashi spice, egg noodles

Notch Brisket Chow Mein 25

snap peas, broccoli, herb, egg noodles, bell pepper, onions, nam prik, sesame seeds (GF)

Bibimbap Rice Bowl 26

pork sausage, pork belly, pickled greens, zucchini, warm jasmine rice, sesame vinaigrette, togarashi spice (GF)

add protein:

chicken breast 8, strip steak 10, shrimp 9, tofu 6, pork belly 7, 60 min egg 3

Cheesy Korean Bolognese 22

hearty rice "gnocchi" cakes, garlic, nam prik, Thai basil, broiled fresh mozzarella, Granna Padana, coconut queso, bok choy (GF)

Pad Thai 14

rice noodles, crab paste, house nam prik, scallions, bean sprouts, egg, house roasted and seasoned peanuts, nam prik, fish sauce (GF)(VG)(V)

* starts mildly spicy - please ask server to adjust if needed

Khao Soi "Ramen" 24

house brisket, savory beef consommé, hearty, coconut curry broth, egg noodles, pickled greens, crispy wonton chips, 60 min egg, togarashi spice

Notch Vegetable Fried

Rice Bowl 15

[add Chinese pork sausage & roasted chicken thigh +5]

60-min egg, peas, carrots, broccolini, bell peppers, roasted tomatoes, egg, bean sprouts, garlic, nam prik (GF)(VG)(V)

butcher block



Notch Duck à l'Orange 34

pan-seared duck breast, duck confit fried rice, sour orange gastrique, sesame seeds (GF)

Notch Fried Chicken 26

Shishito peppers, milk bread, sesame seeds

choice of:

- Kfc (korean sticky garlic sauce)
- hbc (hot butter chicken)

Notch In Your Belt STEAK!

[add shrimp +9]

sesame chimichurri, assorted mushrooms, crispy potato threads, miso glazed carrots, scalloped potatoes (GF)

choice of:

- filet 8oz 41
- strip 12oz 35

Large Format Chef's Dinner 175

48hr notice // inquire on website // 4-6 people
ginger caramel glaze, white sesame, various accoutrements

(GF) gluten friendly **upon request** (VG) vegan **upon request** (V) vegetarian **upon request** 🌶️ nam prik, togarashi, chili oil **may be spicy**

Please Alert Your Server to Allergies or Special Requests. Some dishes may contain Fish Sauce, Oyster Sauce, Crab Paste, Peanuts, and/or Egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For Parties of 6 or more, a 20% Gratuity will be added to the check.





cocktails



The Nessie 13

Sesame oil washed Mezcal, Mugi Shochu, shishito pepper juice, peppercorn syrup, lime, Kummel Liqueur, angostura bitters



Briare Rose 13

Uncle Val's Botanical, Lo-Fi Gentian Amaro, lemon, rose syrup, passionfruit, orange bitters, egg white



Yellow Finch 15

St. George Absinthe, yellow chartreuse, lemon yuzu sherbet



Thai Lemon Drop 12

Helix vodka, ginger, lemongrass, lemon



Tropic Thunder 14

Porters Tropical Gin, pineapple aveze, cocchi americano



The Lehigh Valley Housewives #2 12

Hayman's London Dry gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb liqueur, strawberry, lemon, Constello di Roncade prosecco



Asian Peartini 12

Helix vodka, housemade Asian pear sake, St. Germaine



Hit Me Baby With More Thyme 14

Pierre Ferrand Cognac, Clement creole shrub, Lemon, za'atar orange blossom honey, dash Peychaud bitters



Lilac & Enjoy 13

Salers, Butterfly pea St. George raspberry brandy, Toju Yuzu sake, Moscato d'asti, club soda



Not My Chair, Not My Problem 14

Old Overholt Rye, yellow chartreuse, carpano bianco, Krogstad Aquavit, fee celery bitters



Chayote Ugly 13

Coyote Rum, singani, St. Germain, honeydew midori cordial, lime, chayote rum, Rujero singani, Tempus Fugit creme de menthe



Gallagher's Last Call 12

Helix Vodka, Ramazzatti Rosato, Giffard Lychi, lime, watermelon cordial



on tap

Stella Artois 7
pilsner / 5.2%
belgium

Tröegs Perpetual IPA 7
american ipa / 7.5%
hershey, pa

Blue Moon Belgian White 6
witbier / 5.4%
denver, co

Allagash White 7
witbier / 5.2%
portland, me

Funk Citrus IPA 8
american ipa / 6.7%
emmaus, pa

Lavante Cloudy & Cumbersome 7
ne ipa / 5.9%

Yuengling Traditional Lager 5
american amber lager / 4.5%
pottsville, pa

Guinness Nitro Draught 6
irish dry stout / 4.2%
dublin, ireland

Miller Lite 5
american light lager / 4.2%
milwaukee, wi

Bell's Two Hearted Ale 8
american ipa / 7%
michigan

Triple Karmeliet 10
belgian tripel / 8.4%
belgium

bottle options

Michelob Ultra 6

Heineken 0% 6

Partake N/A IPA 6

ask your server about our rotating seasonal draft selections

wine

sparkling

Castello di Roncade 9/36
prosecco, italy

Veuve Clicquot 100
champagne brut (yellow label), france

Hubert Meyer 62
cremant sparkling rose, france

rosé

Sol Real 10/40
vinho verde, portugal

white

Mosby 44
pinot grigio, italy

Frisk 10/36
riesling, victoria, australia

Marta 'Violet' 48
macabeu/xarello/muscat, spain

Fonzone 46
greco di tufo, italy

Van Ruiten Estate 56
pinot grigio, ioda, ca

Redtail 42
riesling, finger lakes, ny

M. Chapoutier 'La Combe Pilate' 90
viognier, rhone, france

Heitz Cellars 76
chardonnay, napa, ca

Au Bon Climat 66
chardonnay, santa barbara, ca

The Crusher 11/37
chardonnay, ca

La Crema 15/57
chardonnay, russian river, ca

Flowers 96
chardonnay, sonoma, ca

Spirito D'Italia 10/40
pinot grigio, italy

Sun Goddess 11/40
pinot grigio ramato, friuli, italy

90+ Cellars 11/40
sauvignon blanc, marlborough, nz

Orin Swift Mannequin 90
chardonnay, ca



by the glass

ask your server about our feature wines by the glass

red

Domaine Billard Pere et Fils 'Saint-Romain' 85
pinot noir, burgundy, france

Union Sacre 'Squire' 80
pinot noir, santa maria valley, ca

Cline Cellars 12/44
pinot noir, sonoma, ca

Elk Cove 16/58
pinot noir, willamette, or

JLC 'Les Abeilles' 42
G/S/M, cotes du rhones, france

Duckhorn Decoy 14/52
red blend, ca

'437' The Fableist 56
malbec, central coast, ca

Le'Cole No41 55
merlot, wallawalla, wa

Rombauer 90
merlot, napa valley, ca

San Felice 'IL Grigio' Chianti Reserve 75
sangiovese, siena, italy

Herman Story 'Milk & Honey' 110
red blend, paso robles, ca

Ferragu 90
valpolicella blend, veneto, italy

Bruni 'Poggio d'Elsa' 11/40
cabernet, tuscan, italy

2017 André Goichot Gevery 90
chambertin, burgundy, france

2015 Cain Five 230
bordeaux blend, napa, ca

Chappallet 'Mountain Cuvee' 75
cabernet, napa valley, ca

Daou 16/54
cabernet, paso robles, ca

Justin 68
cabernet, paso robles, ca

Murphy Goode Merlot 10/36
merlot, ca

Ramey Cellars 'Claret' 95
cabernet, napa valley, ca

2015 Tenuta Santa Maria di Gaetano Bertani 100
merlot, verona, italy

Charles Krug 'Generations' 120
cabernet, napa valley, ca

Sophenia Altosur 10/40
malbec, uco valley, argentina

2017 Le Sughere di Frassinello 64
toscana, italy

2016 Castello Banfi Magna Cum Laude 95
toscana, italy

2016 Castello Banfi Excelsus 170
toscana, italy

2018 Leviathan 95
red blend, ca

refreshers

cold drinks



Mango Berry Basil Boba 7

strawberry, lemon juice, basil with mango pearls

Thai Iced Tea 7

sweetened ceylan tea, star anise, half & half

Iced Latte 5

Matcha 5
house coconut cream, matcha, vanilla

flavored + .50

lavender, cinnamon, vanilla, lemongrass, orgeat, honey



dealers choice

Mocktails 8 // **Cocktails 13**
tart sweet savory
herbaceous vegetal smokey
fruity floral bitter
creamy effervescent egg white
up on the rocks



hot drinks 5



Espresso 3

Cortado 4

Cappuccino 4.50

Latte 5

Drip 3

Matcha 5

house coconut cream, matcha, vanilla

Assorted Tea 3

flavored + .50

lavender, cinnamon, vanilla, lemongrass, orgeat, honey